

Brouilly 2011

Appellation	Brouilly - Cru du Beaujolais	Soil composition	Granite and Schist
Varietal	100 % Gamay	Pruning	Gobelet
Estate vines	7.5 ha	Harvest	Manual
Average Vine Age	50 years	Density of Vines	10 000 vines/ha
		Average yield	40-50 hl/ha

Description

Six villages have the privilege of sharing this subtle and enchanting cru, considered the darling of Parisian brasseries. The most southerly of all the Beaujolais Crus, Brouilly has good colour, backbone and is full-bodied revealing aromas of plums and peaches.

Appellation size: 1 328 ha

Winemaking

Traditional vinification with controlled temperature.

Tasting note

The nose is characterized by aromas of red fruits, in particular wild strawberries. In the mouth the fruit is crisp; the wine is concentrated and dominated by its fruit. It has a lovely length which is emphasized by its fine tannins.

Suggested food pairings

Bold cheeses, T-bone steak or ribeyes, barbequed red meats, charcuterie and refined hors d'oeuvres.

Serving temperature

Between 12 & 14°C

Press review

Jancis Robinson. UK - February 2013 - Brouilly 2011 - 16/20

